



Spring Menu 2019

Starters

Potato and Watercress Soup, Golden Croutons (D, W)

Ham Hock Terrine, House Piccalilli (C, M)

Red Onion and Smoked Cheese Tart, Tomato and Chive Dressing (E, D, W)

Goujon of Plaice, Sauce Remoulade (D, F, W, M)

Mains

Fillet of Seabass, Colcannon Potatoes, Tarragon Butter Sauce (D, F)

Braised Shoulder of Lamb, Parsnip and Vanilla Puree, Noisette Potatoes (D, C)

Griddled Chicken Breast, Crushed New Potatoes, Madeira Sauce. (D, C)

Wild Mushroom Arancini, Petite Ratatouille. (W, C, D)

Selection of Seasonal Vegetables

Desserts

Sticky Gingerbread, Buttermilk Ice Cream, Caramel Sauce (D, W)

Chocolate Pot Hazelnut Shortbread (D, W, E)

Two cheese, Cheeseboard and Biscuits (D, W)

2 Courses £10.00

3 Courses £12.50

Allergens

N= Nuts W=Wheat/Gluten D=Dairy E=Eggs F=Fish/Molluscs/Crustaceans
S=Soya SE=Sesame C=Celery M= Mustard SU=Sulphites L=Lupin
V = Suitable for Vegetarians

Please note that with prior notice we do endeavour to meet specific allergen requirements
Please Contact: gemma.savage@chichester.ac.uk